

## **CHOCOLATE BRIOCHE LOAF**



INGREDIENTS		PREPARATION
DOLCE FORNO MAESTRO	g 1000	Knead DOLCE FORNO MAESTRO with sugar, brewer's yeast, eggs and water until the gluten mesh
EGGS	g 250	forms. Insert the salt and knead until completely absorbed.
WATER	g 160	Insert the soft butter in 2 moments.
CASTER SUGAR	g 40	Finish with the PEPITA 1100 cold from the fridge.
HONEY	g 10	Make some 180 gr loaves and place them at room temperature, well covered, for about 1 hour.
FRESH YEAST	g 50	Make a braid and place the dough in an aluminium or steel mold previously greased.
UNSALTED BUTTER 82% FAT	g 230	
SALT	g 12	
PEPITA FONDENTE 1100	g 350	

## FINAL COMPOSITION

Put to rise in a cell 28-30°C for about 3-4 hours.

Cook at 160-165°C in a convection oven or at 175-185°C in a static oven, cooking times may vary depending on the weight (25- 26 minutes for a 550gr brioche).

After cooking, brush with sugar syrup to polish.





## RECIPE CREATED FOR YOU BY MATTEO REGHENZANI

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